

Classic Apple Chutney

Ingredients:

1½kg cooking apples, peeled and diced
750g light muscovado sugar (or similar)
500g raisins (or sultanas)
2 medium onions, finely chopped
2tsp mustard seeds
2tsp ground ginger
1tsp salt
700ml cider vinegar (*Ann found this too much try 500ml/white wine vinegar would be good too.*)

Method:

Combine all the ingredients in a large, heavy saucepan. Bring the mixture to a boil over a medium heat, then simmer uncovered, stirring frequently, for 30-40mins or until thick and pulpy. Remove from the heat, leave to cool and transfer into sterilised, clean dry jars and seal.

This recipe was found on bbcgoodfood.com and has been 'Tried & Tested' by Ann McPhie. It is an easy recipe and stores very well. It's great with cheese or cold meat. It would make a nice for little gift or should sell well on a Bring & Buy Table.

